

# NEW YEAR'S EVE TASTING MENU

## CANAPES

SMOKED SALMON RILLETTES  
nori and mooli, caviar

GOATS' CHEESE  
with honey, walnut, rocket and plum

SMOKED DUCK BREAST  
candied orange, brioche

## STARTER

GIN AND JUNIPER BERRY CURED VENISON  
butter-fried mushrooms, sour cream and lingonberries, watercress  
and apple

## MAIN

ROASTED BEEF TENDERLOIN  
wild mushroom puree, braised shallot, pressed potato, salt-baked  
celeriac, bone marrow jus (served pink)

## DESSERT

CHOCOLATE DELICE  
candied orange, pistachio sponge, cocoa tuile, milk sorbet

## TO FINISH

PETIT FOURS

gf./gluten-free | gfo./gluten-free option available | df./dairy-free | v./vegetarian | ve./vegan | veo./vegan option available

All our menus are samples only and subject to change. We recommend you discuss all dietary requirements with the restaurant before your visit. Written allergen information is available on request and we'll be happy to help.